

CLASSIC 1

TRADITIONAL ESPRESSO MACHINE



General Features

With its easy use and maintenance and its excellent value, the CLASSIC 1 is the perfect single group semi-automatic espresso machine with a large steam boiler, for restaurants, and cafes serving coffee volumes of up to 5Kg per week.

Its technical features enable it to warrant consistently outstanding coffee throughout the day.

- Control box with 4 programmable volume keys and a semi-automatic key for manual control
- Command for volumes programming, automatic cleaning, integrated shot timer, self-diagnosis of system for fast troubleshooting
- 1 Stainless steel Steam arm operated through switch with on, off and pulse positions
- 1 Hot water dispenser operated through switch with on, off and pulse positions
- Direct to boiler mounted Maestro group head for shot temperature stability
- Overabundant steam supply to eliminate recovery time
- Stainless steel panels and welded steel framework
- Direct drain pan to hose connection
- Automatic Refill with safety and alarm control
- Twin pressure gauge for pump and steam
- Full sized rotary vane pump
- Built-in cup warmer

STANDARD SPECIFICATIONS	CLASSIC 1
Description	One group with double spouts, (1) SS steam arm, (1) hot water outlet
Capacity	Small capacity, 50-100 drinks daily. Brews 2 espressos simultaneously.
Boiler	6.4 Liters – 2500 watts
Power requirements	230 V – 3000 W – 13A
Dimensions (W X D X H)	34 cm X 57 cm X 51 cm
Weight	37 Kg
Shipping dimensions (W X D X H)	77 cm X 52 cm X 86 cm
Shipping weight	52 Kg.
Portafilters	(1) single 7g basket, (1) double 14-16g basket, (1) blank filter
Included	Flexible tubes for water inlet and drain